

CODORNIU

CODORNIU CAVA RESERVA RAVENTÓS

Reserved until recently for family tastings, Reserva Raventós is a full-bodied cava presenting bright color, Chardonnay on the nose, and a delicate toasted complexity from bottle aging. It has a fine bead and is an ideal aperitif or food complement. This is a cava that is highly appreciated by sophisticated palates and was chosen by the family to commemorate the 125th anniversary of cava and the first bottle of Codorniu in 1872.



CODORNIU CAVA - RESERVA RAVENTÓS



DESIGNATION

D.O. Cava - Penedés

COMPOSITION

50% Chardonnay

25% Macabeo

25% Xarel.lo

WINEMAKING

At harvest, grapes were minimally processed. After being destemmed, only 60% of the juice extracted from the grapes is kept. Fermentation then takes place in stainless steel tanks at temperatures between 60 and 65 degrees Fahrenheit.

“TRADITIONAL METHOD”

The wine undergoes a second fermentation in the bottle at temperatures between 60 and 65 degrees Fahrenheit. Fermentation and bottle aging follow the strict rules of the Traditional Method and the D.O. regulation.

